



McRae's
AMERICAN
BISTRO & COCKTAILS

\$49 MENU

First Course choice of:

Southern Deviled Eggs^{GF}

farm fresh eggs, sweet pickle relish, smoked bacon, capers, paprika, pickled red onion

Reuben Fries^{GF}

seasoned matchstick fries, wagyu corned beef, sauerkraut, swiss cheese fondue, russian dressing

Second Course choice of:

McRae's Famous Tomato Soup

with grilled cheese crostini

Granny Smith Salad^{GF}

spring mix, granny smith apples, candied pecans, grape tomatoes, danish bleu cheese, balsamic vinaigrette

Third Course choice of:

Grilled Quail^{GF}

mike mcrae's special recipe; three quail, five hour brined, four hours marinated, then seasoned and grilled to perfection, served with smoked gouda grits

Black Truffle Chicken-Fried Venison

venison loin, served with roasted garlic mashed potatoes and black truffle country gravy

Herb Crusted Salmon Oscar^{GF}

seared atlantic salmon, topped with crab and served over a citrus greek yogurt, pomegranate seeds, feta cheese and sauteed green beans

Scallop & Shrimp Rotini

sea scallops, colossal shrimp, parmesan, basil & rotini pasta tossed in a roasted red pepper cream sauce

Filet Mignon & Grilled Colossal Shrimp

6 ounce, maitre d' butter served with 3 seasoned and grilled shrimp, alongside roasted garlic mashed potatoes with beef gravy

| 5 | au poivre style

| 5 | danish bleu cheese crusted

Fedex Extra Course

+\$10 or FREE with coupon

choice of:

vanilla bean crème brûlée^{GF}
chocolate espresso cake^{GF}

Want to experience a little more McRae's?

Add a little extra something for an additional charge

Shareable Sides

matchstick fries^{GF} | 6 |
crispy brussels sprouts^{GF} | 9 |
sautéed mushrooms^{GF} | 9 |



NorthTexas
Food Bank™

no substitutions allowed, no splitting allowed
a gratuity of 20% will be added to parties of 6 or more